Brice™

The GL30F medium duty belt driven slicer is ideal for busy commercial kitchens.

Model

GL30F

Belt Driven Slicer

Medium Duty; Belt-driven; Manual Operation

Part 1

GB

Dear Customer,

The slicing machine is manufactured in accordance with the **EEC 2006/42 Machinery Directive.**

The following safety rules regulate the manufacture of the machines:

EN 1974 Slicing machines: Safety and hygiene specifications

EN 60204 Electrical equipment of machines: Part 1 General requirements

89/109/EEC Directives for the materials and things destined to come into contact with food

Rule CE n. 1935/2004 for the materials and things destined to come into contact with food

2004/108/EEC Directive on Electromagnetic Compatibility (EMC)

2006/95/EEC Directive on low voltage

2002/95/CE (RoHS - Restriction of Hazardous Substances).

The EEC Declaration of Conformity and the circuit diagram are enclosed in this user's handbook.
We recommend reading carefully this handbook for a correct installation and use of the machine.

We hope you will appreciate our products performances.

Part 2

Contents

DESCRIPTION

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General notes after the receipt of the machine

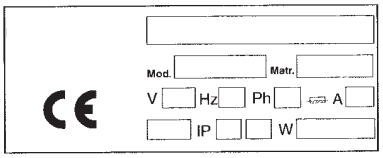
The machine is delivered in its packing.

After the receipt of the machine, check that the packing is intact and that the slicer corresponds with the model in demand.

Standard 2002/96/CE WAEE: Give the machine back to the manufacturer to manage its disposal according to the rules.

The slicer is covered for two years against every possible fault in construction.

Machine identification



In any communication with the manufacturing company always quote the serial number indicated on the identification label of the machine.

Installation

The slicer must be placed on a plane, horizontal, antiskid and stable surface, fit for carrying its weight. The recommended height of the worktop is about 800 mm. Check there are no obstacles for the product holder stroke.

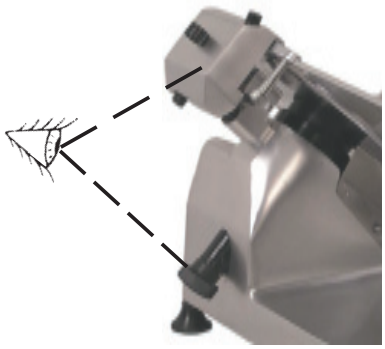
Preliminary cleaning

Clean off the protective oil from the slicer.

Electrical supply

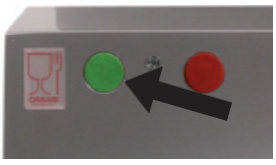
Check that the voltage corresponds to the label data.

1 Connect the machine to the socket.



2 Check that the blade cover fastener handle is tight screwed.

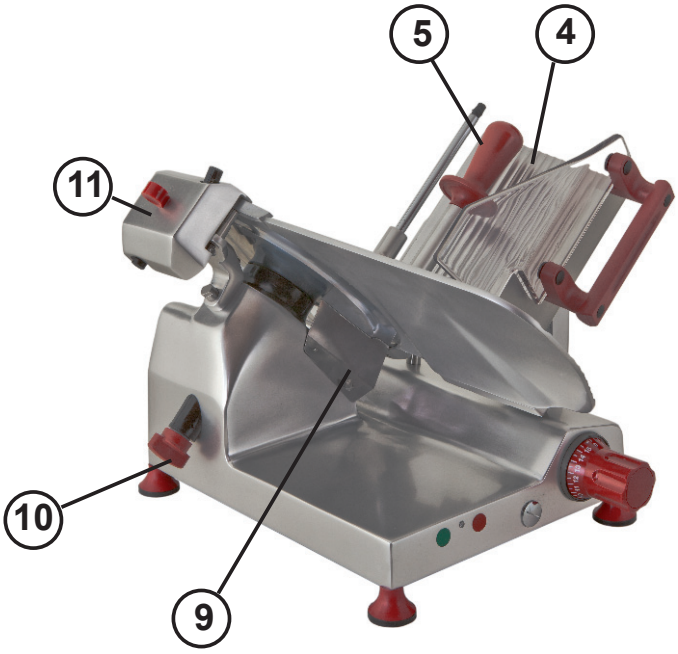
3 Check that the blade sharpener is lowered and the protective cover is closed.



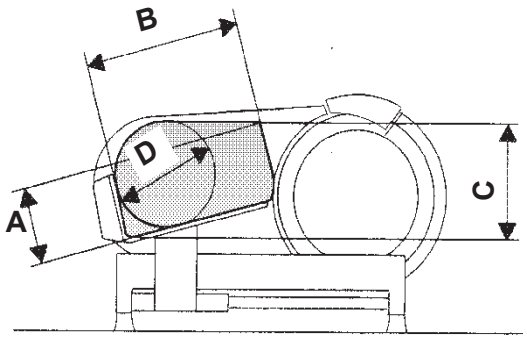
4 Press the green pushbutton to start the blade rotation (pilot light on).

5 The blade must rotate in the direction indicated by the arrow.

Definitions



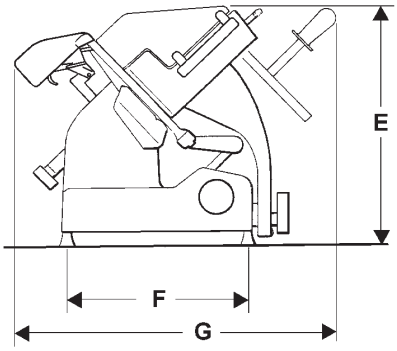
1	Control pushbuttons	**7**	Blade
2	Slice thickness control	**8**	Slice thickness plate
3	Product holder clamping handle	**9**	Slice deflector
4	Product holder	**10**	Blade cover fastener handle
5	Pusher	**11**	Integrated blade sharpener device
6	Blade cover		

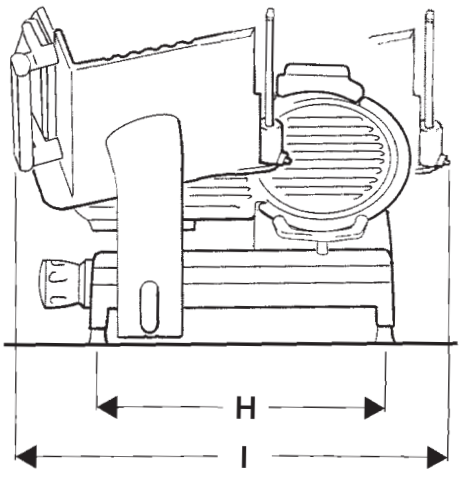


Technical data

1. Blade Ø mm
2. Slicing capacity mm
3. Dimensions mm
4. Weight Kg
   - a net
   - b gross
5. Range temperature
6. Thickness control mm
7. Acustic dB
8. Protection grade of the electrical system and switches

		GL 30F
1		300
2	A	170
	B	210
	C	220
	D	200
3	E	460
	F	330
	G	580
	H	420
	I	630
4	a	25
	b	30
5		+5 °C ÷ +40 °C
6		0 - 14
7		<60
8		IP 65





Caratteristiche motore / Motors data

W	V	Hz	Phase	n/min	IP	Blade RPM	Hp
250	230	50	1~	1450	33	310	1/3
250	220	60	1~	1750		380	
300	120	60	1~				

Slicer functioning and use

WARNING

The following products are not sliceable:
- inedible products
- products with bones
- frozen products

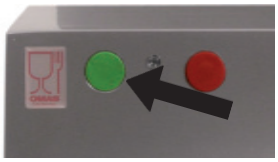
Check that the slicer is off and position the slice thickness control on zero.

How to load the product to cut

1 Place the product to cut against the product holder and the thickness plate sides.

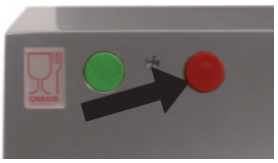
2 Lay the last slice device on the product to cut, far from the slice thickness plate.
The product is fed to the slice thickness plate by gravity, this makes the cut easier.

3 Rotate the slice thickness control onto the cutting thickness you wish.



4 Press the green pushbutton to start the blade.

5 At constant speed feed the product holder to the blade stroke end then return to the operator and repeat the operation.



6 When the work is over, pull the product holder towards the operator, press the red button to turn the blade off and rotate the slice thickness control on zero.

How to load short products (last slice)

Check that the slicer is off and position the slice thickness control on zero.

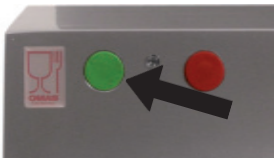
WARNING

Do not use your hands to push the products towards the blade.

1 Place the product to be cut against the wall of the product holder and the slice thickness plate.

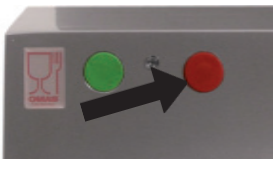
2 Push the goods against the slice thickness plate using the last slice device.

3 Rotate the slice thickness control onto the cutting thickness you wish.



4 Press the green pushbutton to start the blade.

5 At constant speed feed the product holder to the blade stroke end then return to the operator and repeat the operation.



6 When the work is over, pull the product holder towards the operator, press the red button to turn the blade off and rotate the slice thickness control on zero.

Blade sharpening

Whenever the cut is not satisfactory, sharp the blade. The time interval between a sharpening and the following depends on the intensity of use of the slicer and on the kind of food you cut.
Replace the blade when the diameter becomes 10 mm less than the nominal diameter.
For the replacement, ask the assistant service closest to you.

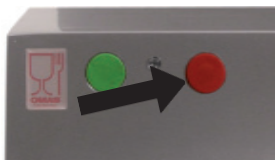
WARNING

The replacement of the blade is a dangerous operation.

If the sharpening is not appropriate, replace both grindstones.

Contact a customer service.

1 Clean the blade removing any greasy residue.

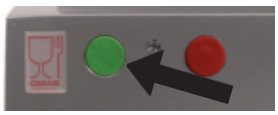


2 Make sure that the machine is off.

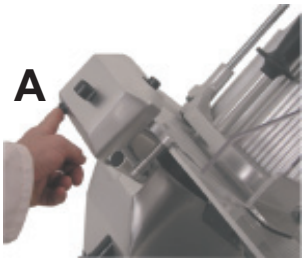
3 Rotate the slice thickness control to zero to make sure that the blade is protected by the slice thickness plate.

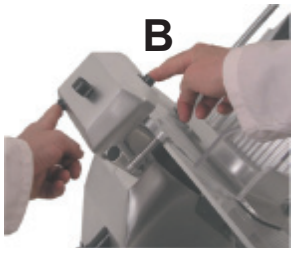
4 Slip off completely the sharpener and spin it 180 degrees.

5 Put the sharpener device.

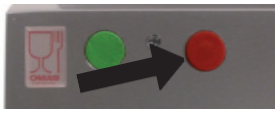


6 Push the green button to start the machine.





7 **Sharpening:** Press the sharpening wheel **(A)** for about 10-15 seconds, then press simultaneously also the grinding stone **(B)** for two seconds.
Contemporaneously loosen the two grindstones.

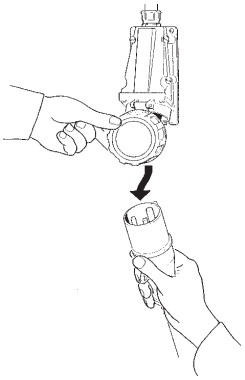


8 Press the red stop pushbutton.

9 Lift and rotate 180 degrees the sharpener and reallocate it into its initial position.

Cleaning of the grinding wheels

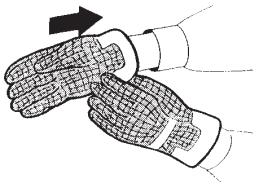
To obtain an excellent sharpening the grinding wheel must always be clean.
Remove dirt and grease with alcohol and the supplied special brush.



Maintenance

Disconnect the plug from the power point and take the slice thickness control on zero.

We advise to wear protective gloves during all the cleaning and maintenance operations.



Electric cable check

Periodically check the electric cable wear.

Spare parts

In case of parts replacement, ask only original spare parts.

Cleaning

If you do not use the machine for long time, always carry out a deep cleaning of the machine before using it.
For the cleaning of all the open parts use a dampen cloth.

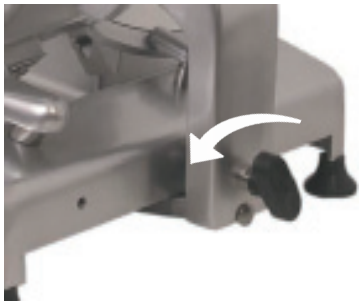
WARNING
Do not use water jet

Components removal

DANGER

During the cleaning operations be careful: danger of accident

Product holder



1 Position on zero the slice thickness control.

2 Loosen up completely the product holder clamping handle rotating it counterclockwise.

3 Pull the product holder towards the operator to block it. The metallic click means that the product holder is clamped.

4 Slip off the pusher from the guide bar.

5 Lift the product holder slipping it off from its support.

6 Clean the product holder.

IMPORTANT
The slice thickness control is clamped on zero.

Slice deflector

7 Loosen the fixing screws and remove the slice deflector.

Blade cover

8 Loosen the blade cover fastener handle rotating it counterclockwise.

9 Push the handle in the direction of the blade.

10 Lift the blade cover.

ATTENTION
Once removed the blade cover, an interlocking device stops the rotation of the blade.

Blade cleaning

DANGER

During the cleaning of the blade, be careful of any accidental contact with the blade.

11 Mop up the front side of the blade with a dampen cloth and move slowly from the centre to the edge of the blade, as shown by the arrow in the picture.

12 Clean in the same way the back side of the blade.

13 Dry with a cloth both sides of the blade.

14 After cleaning, fix the blade cover.

15 Insert the fastener and screw to block the blade cover.

Clean all the pieces in warm water and washing-up liquid. Rinse them with hot water and dry them.
Assemble the machine following in reverse the procedure described above.

Guides lubrication

This operation must be performed after cleaning the slicer or whenever the sliding is difficult. Use oil SHELL ONDINA 15 or ESSO MARCOL 82.

Lubrication of the guide bar of the product holder:

1 Drop some oil on the bar

2 Let the last slice device slide on the guide bar

Lubrication of the guide bar of the product holder carriage:

1 Push the product holder towards stroke end

2 Lift the slicer

3 Drop some oil on the bar

4 Place the slicer on the work top, push theproduct holder to and from.

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